

## KITCHEN GENERAL HELPER

### Nature of work

The principal and customary work of the employee in this employment class consists in carrying out simple tasks in a kitchen or a cafeteria such as the maintenance of the premises and the equipment, the handling and transporting of provisions, food and utensils, as well as the preparation of dishes and service in the cafeteria.

Rate your skills	Yes	No
I know how to peel and cut up vegetables.	<input type="checkbox"/>	<input type="checkbox"/>
I can prepare dishes and food servings.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to do the service at the counter.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to set up, dismantle and clean the tables.	<input type="checkbox"/>	<input type="checkbox"/>
I can wash the heavy pans.	<input type="checkbox"/>	<input type="checkbox"/>
I have the ability to work as a cashier in a cafeteria.	<input type="checkbox"/>	<input type="checkbox"/>
I can attend to the vending machines.	<input type="checkbox"/>	<input type="checkbox"/>

### Required skills

I have good planning and organization skills.	<input type="checkbox"/>	<input type="checkbox"/>
I am able to do teamwork.	<input type="checkbox"/>	<input type="checkbox"/>
I communicate easily with people.	<input type="checkbox"/>	<input type="checkbox"/>